

LAMONA

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Gas On Glass Hob 5-Zone

LAM1551



Instructions and Installation

ISSUE v2.1 030322

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Register 
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Welcome

Dear Customer,







Congratulations on your choice of hob.

The user manual will help you use your product quickly and safely.

- Please read this user manual before installing and using the hob.
- Always follow the safety instructions.
- Keep this user manual within easy reach for future reference.
- Register your appliance to access a digital copy of your user manual for future reference.
- Please read any other documents supplied with the product.

Explanation of symbols

Throughout this manual the following symbols are used.

	Warning for possible hazards to health and property.
	Warning possibility of an electric shock.
	Warning of risk of fire.
	Warning of hot surfaces.
	Important information or useful usage tips.
	Read the user manual.


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1. Before using the hob


- Make sure that you have removed all packaging, wrappings, stickers and films from the hob surface.
- It is recommended that you clean the hob surface before using for the first time (see page 15).

2. Safety

-  This appliance is for domestic cooking purposes only. It must not be used for other purposes, for example room heating.

General

-  **WARNING:** Accessible parts may become hot during use. To avoid burns, children less than 8 years of age should be kept away unless continuously supervised. This appliance can be used by children aged 8 years and above, persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children must not play with the appliance. Cleaning and user maintenance must not be made by children without supervision. This appliance is not suitable for use on any type of boat (offshore, inland waterway, canal boat or boat house), caravans or motor homes.
-  Servicing should be carried out only by authorised personnel.
- This appliance must be installed so that it can be electrically isolated by a switch after installation.
- If power cable is damaged do not use hob. Replacement cable should be fitted by a suitably competent person.
- **Do not** spray aerosols in the vicinity of this appliance while it is in operation. **Do not** store or use flammable liquids or items in the vicinity of this appliance.
- **Do not** modify this appliance.
- **Always** ensure that pan bases are dry and flat before using them on the hob.
- **Always** position pans over the centre of the heat zone, and turn the handles to a safe position so they cannot be knocked over or grabbed by children.

- **Never** use pans smaller than 100mm (4") and larger than 250mm (10"). Match the size of pan to the heat zone – do not use large pans on small zones or vice versa.
- **Always** lift pans onto and off the hob, rather than sliding them across the surface to avoid marks and scratches.
- **Do not use** double pans, rim-based pans, old or misshapen pans, or any pan that is not stable on a flat surface.
- **Never** leave cooking fat or oil unattended.
- **Never** use commercial simmering aids, or heat diffusers, as they create excessive heat and can damage the surface of the hob.
- **Never** use the hob for any other purpose than cooking food.
-  **WARNING OF FIRE**
- **Never** store items or leave plastic utensils close to, or on top of the hob.
- **Never** leave any cook zone on without a pan covering it. This causes a potential fire hazard.
- **Never** heat up a sealed tin of food on the hob, as it may explode.
- **Never** leave pans overhanging the edge of the hob.

Fire safety advice

- Most kitchen fires occur when people are distracted or leave things unattended, so remember:
- If you're called away from the hob - by the phone or someone at the door, either take pans off the heat, or switch off your hob.
- Don't let yourself be distracted while cooking.
- If you do have a fire in the kitchen, don't take any risks – get everyone out of your home and call the Fire Service.

If a pan catches fire

- Do not move it as it's likely to be extremely hot.
- Turn of the heat if it's safe to do so, but never lean over a pan to reach the controls.
- Use fire blanket or a damp tea-towel to cover the pan.
- If you have put the fire out, leave the pan to cool completely.

Deep-fat frying presents more dangers in your kitchen

- Never fill a chip pan (or other deep fat fryer) more than one-third full of oil.
- Do not use a fire extinguisher on a pan of burning oil – the force of the extinguisher can spread the fire and create a fireball.

Safety when working with gas

- Any works on gas equipment and systems may only be carried out by authorised qualified persons who are Gas Safe registered.
- Prior to the installation, ensure that local distribution conditions (nature of gas and gas pressure) and the adjustment of the appliance are compatible.
- The appliance is not connected to a combustion products evacuation device. It shall be installed and connected accordance with current installation regulations. Particular attention shall be given to the relevant requirements regarding ventilation.
- The use of gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Ensure that the kitchen is well ventilated: keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood). Prolonged intensive use of the appliance may call for additional ventilation, for example increasing the level of mechanical ventilation where present.
- Good combustion is required in gas appliances. In case of incomplete combustion, carbon monoxide (CO) might develop.
- Clean the gas burners regularly. The flames should be blue and burn evenly.
- Carbon monoxide is a colourless, odourless and very toxic gas, which has a lethal effect even in very small doses.
- Gas appliances and systems must be regularly checked for proper functioning. Connections, hoses, clamps etc. should be checked regularly.
- Request information about gas emergency telephone numbers and safety measures in case of gas smell from you local gas provider.

What to do if you smell gas

- Do not use open flame or do not smoke. Do not operate any electrical buttons (e.g. lamp button, door bell etc.). Do not use mobile phones. Risk of explosion and intoxication!
- Open the doors and windows.
- Turn off all valves on gas appliances and gas meter at the main control valve, unless it's in a confined space or cellar.
- Check all tubes and connections for tightness. If you still smell gas leave the property.
- Warn the neighbours.
- Call your gas companies emergency number or call the fire brigade. Use a phone outside of the house.
- Do not re-enter the property until you are told it is safe to do so.

Carbon monoxide

This product should be used in a room which incorporates a properly adjusted and functioning carbon monoxide sensor. Make sure the carbon monoxide sensor works properly and is maintained frequently. Carbon monoxide sensor should be installed maximum 2 metres away from the product.

Glass warning

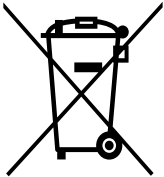
If the surface is cracked, switch off the appliance to avoid the possibility of an electric shock. In case of hotplate glass breakage:

- Immediately shut off all burners and any electrical heating element and isolate the appliance from the power supply.
- Do not touch the appliance surface.
- Do not use the appliance.

3. Environmental instructions

Waste regulation

Disposing of the old product. Compliance with the WEEE Directive and disposing of the waste product:



This product complies with EU WEEE Directive (2012/19/EU). This product bears a classification symbol for waste electrical and electronic equipment (WEEE).

This product has been manufactured with high quality parts and materials which can be reused and are suitable for recycling. Do not dispose of the waste product with normal domestic and other wastes at the end of its service life. Take it to the collection centre for the recycling of electrical and electronic equipment. Please consult your local authorities to learn about these collection centres. Appropriate disposal of used appliance helps prevent potential negative consequences for the environment and human health.

Compliance with RoHS Directive:

The product you have purchased complies with EU RoHS Directive (2011/65/EU). It does not contain harmful and prohibited materials specified in the Directive.

Package information

- Packaging materials of the product are manufactured from recyclable materials in accordance with our National Environment Regulations. Do not dispose of the packaging materials together with the domestic or other wastes. Take them to the packaging material collection points designated by the local authority.

Future transportation

- Keep the product's original carton and transport the product in it. Follow the instructions on the carton. If you do not have the original carton, pack the product in bubble wrap or thick cardboard and tape it securely.

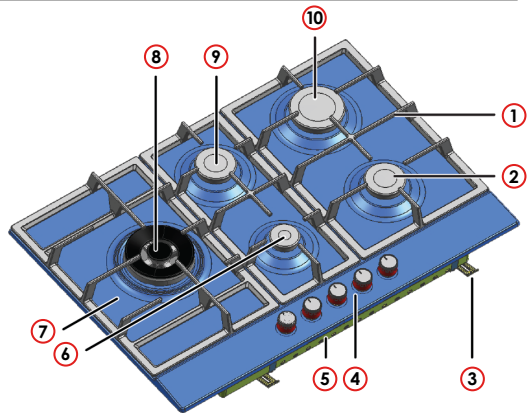


Check the general appearance of your product for any damages that might have occurred during transportation.

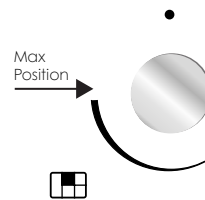
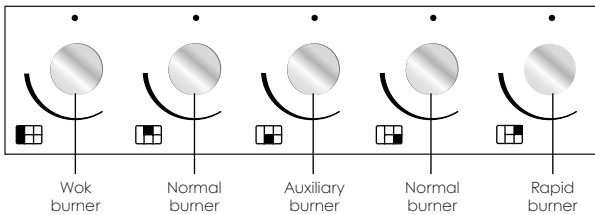
4. Using the hob

Hob layout

- ① Pan support
- ② Normal burner
- ③ Assembly clamp
- ④ Control panel
- ⑤ Base cover
- ⑥ Auxiliary burner
- ⑦ Tempered glass
- ⑧ Wok burner
- ⑨ Normal burner
- ⑩ Rapid burner



Burner controls



Igniting the burners

WARNING! Be careful when you use open flames in the kitchen environment. The manufacturer declines any responsibility in the case of misuse of fire.

Always light the burner before you put any cookware on it.


To light the burner:


1. Turn the control knob anti-clockwise to the maximum position and push it down.


2. Keep control knob pushed in for approximately 5 seconds, this will let the thermocouple warm up. If not, the gas supply will be interrupted.


3. Adjust the flame.


WARNING! Do not keep the control knob pushed in for more than 15 seconds, release the control knob, turn it into off position and try to light the burner again after a minimum of 1 minute.

 When transferring pans from one burner to another always lift the pans do not slide them.

 **DANGER:** Risk of overheated oil. When you heat the oil, do not leave it unattended. Never try to extinguish it the fire with water! When oil has caught fire, immediately cover the pot or pan with a lid. Switch off the hob if safe to do so and phone the fire service.


 Ensure handles of pans cannot accidentally be caught or knocked over and do not get hot by adjacent heating zones. Avoid pans that are unstable and easily tipped. Pans that are too heavy to move easily when filled can also be a hazard. Only use flat bottomed pots or pans.

 Use pans which have sufficient capacity for the amount of food being cooked so they don't boil over and cause unnecessary cleaning.

 Do not place lids on the burners.

 Always position pans centrally over the burners.

Cooking with gas

 **WARNING!** Do not use cooking pans beyond the dimension limits given overleaf (see page 12). Using larger pans causes risk of carbon monoxide poisoning, overheating of adjacent surfaces and control knobs. Using smaller pans causes your risk of being burned by the flame.

The size of the pan and the size of the gas flame should match each other. Adjust the gas flames so that they do not go beyond the bottom of the pan always place the pan onto the pan support in a central position.



If the burner accidentally goes out, turn the control knob to the off position and try to light the burner again after minimum 1 minute.

The spark generator can start automatically when you switch on the mains, after installation or a power cut. It is normal.

Turning off the burner

To put the flame out, turn the knob symbol.

WARNING! Always turn the flame down or switch it off before you remove the pans off the burner.

HELPFUL HINTS AND TIPS

Energy savings;

- If possible, always put the lids on the pans.
- When the liquid starts to boil, turn down the flame to barely simmer the liquid.

WARNING! Use pots and pans with diameter applicable to the dimension of the burner. Do not use cooking vessels on the hotplate that overlap its edges.

WARNING! Pots must not enter the control zone.

WARNING! Flame diffusers are not recommended.

Burner	Diameter of cookware
Wok	220mm - 300mm
Normal	140mm - 200mm
Rapid	180mm - 220mm
Auxiliary	120mm - 180mm

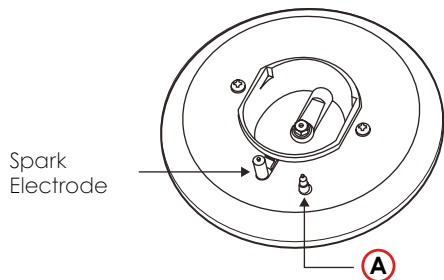
WARNING! Make sure pot handles do not protrude over the cooker top and that pots are centrally positioned on the rings in order to achieve maximum stability and to obtain a lower gas consumption.

Do not place unstable or deformed pots on the rings to prevent from spill and injury.

Information on acrylamides

IMPORTANT! According to the newest scientific knowledge, if you brown food (specially the one which contains starch), acrylamides can pose a health risk. Thus, we recommend that you cook at the lowest temperatures and do not brown food too much.

Flame failure device



In case of flame failures of the burners for any reason, the flame failure sensor **A** will cut off the gas flow after a few seconds.

If this occurs, depress and turn the control knob to the ignition position clockwise direction and wait for ignition.

Keep the knob at pressed position for 3 - 5 seconds after you see the flame around the burner.

Repeat the sequence of operations if the flame does not continue.

After you release the knob, if the ignition does not continue repeat the same process by keeping the knob pressed for 15 seconds.

! **DANGER!** Risk of fire in case of unburned gas!

Do not press the knob for longer than 15 seconds if there was no ignition. Wait for one minute and then repeat the ignition process.

Burner caps

! **CAUTION!** Any cleaning agent used incorrectly may damage the hob. Always let the hob cool before cleaning.

Burner caps and heads

! **IMPORTANT** Allow burners to cool before cleaning.

! **CAUTION:** Hotplate burners can be damaged by soaking, automatic dishwashers (or dishwasher powders / liquids, caustic pastes, hard implements, coarse wire wool, and abrasive cleaning pastes.

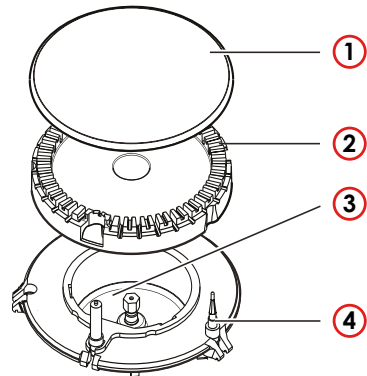
Clean with a moist soapy pad. For the burners to work safely, the slots in the burner head where the flames burn need to be kept clear

of deposit. Clean with a nylon brush, rinse and dry thoroughly.

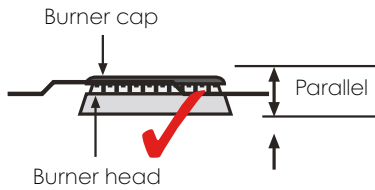
Wok burner

Wok burners help you to cook faster, the wok is a deep steel pan that conducts heat rapidly and is used to cook with a strong, high flame in a short time.

You can use wok burner for regular sauce pans as well but monitor flame strength.



- ① Burner cap
- ② Burner crown
- ③ Ignition candle
- ④ Thermocouple

Correct**Incorrect****Incorrect**

! **IMPORTANT!** The burner caps and heads must be repositioned correctly so that they sit squarely onto the hob as shown below.

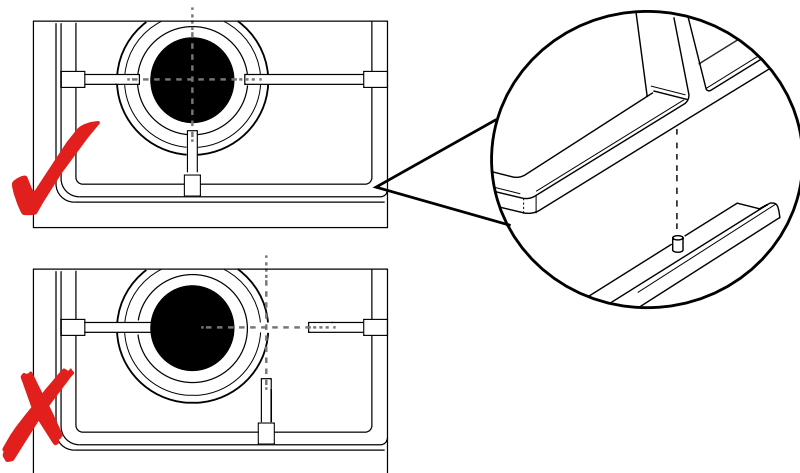
This is particularly important with stainless steel models as failure to reposition the caps correctly may result in discolouration of the stainless steel around the burners.



5. Cleaning and maintenance

How to clean your hob

- Allow the product to cool down before you clean it. Hot surfaces may cause burns.
- Clean the product thoroughly after each use. In this way it will be possible to remove cooking residues more easily, thus avoiding these from burning the next time the appliance is used.
- No special cleaning agents are required for cleaning the product. Use warm water with washing liquid, a soft cloth or sponge to clean the product and wipe it with a dry cloth.
- Always ensure any excess liquid is thoroughly wiped off after cleaning and any spillage is immediately wiped dry.
- Clean the control panel and knobs with a damp cloth and wipe them dry.
- Do not use cleaning agents that contain acid or chloride to clean the stainless or inox surfaces and the knobs. Use a soft cloth with a liquid detergent (not abrasive) to wipe those parts clean, paying attention to sweep in one direction.
- Remove and clean the pan supports and burner caps.
- Clean the hob (do not use steam cleaners).
- Install the burner caps and make sure that they are seated correctly.
- When replacing the pan supports ensure the burners are centred.
- Do not remove the control knobs to clean the control panel. Control panel may be damaged!





WARNING! If the surface is cracked, switch off the appliance to avoid the possibility of an electric shock. In case of hotplate glass breakage: Immediately shut off all burners and any electrical heating element and isolate the appliance from the power supply.

- Do not touch the appliance surface.
- Do not use the appliance.

How to clean glass surfaces

Wipe the glass ceramic surface using a piece of cloth dampened with cold water in a manner as not to leave any cleaning agent on it. Dry with a soft and dry cloth. Residues may cause damage on the glass ceramic surface when using the hob for the next time. Dried residues on the glass ceramic surface should under no circumstances be scraped with hook blades, steel wool or similar tools.

Remove calcium stains (yellow stains) by a small amount of lime remover such as vinegar or lemon juice. You can also use suitable commercially available products.

If the surface is heavily soiled, apply the cleaning agent on a sponge and wait until it is absorbed well. Then, clean the surface of the hob with a damp cloth. Sugar-based foods such as thick cream and syrup must be cleaned promptly without waiting the surface to cool down. Otherwise, glass ceramic surface may be damaged permanently.

Slight colour fading may occur on coatings or other surfaces in time. This will not affect operation of the product.

Colour fading and stains on the glass ceramic surface is a normal condition, and not a defect.

Clean the control panel and knobs with a damp cloth and wipe them dry. Do not remove the control buttons / knobs to clean the control panel. The control panel may get damaged!

6. Installation

General information

Installation should only be carried out by a qualified installer or engineer.



Please note:

Although every care has been taken to ensure this appliance has no burrs, or sharp edges, We recommend that you wear protective gloves when installing and moving this appliance. This will prevent injury.

The hob should not be fitted above a washing machine, dishwasher, a fridge or a freezer. Wall surfaces above the work surface and in the immediate vicinity of the cooking hob must be heat resistant.

Laminated surfaces and the adhesive used for fixing them must be heat resistant in order to avoid any damage.

Installations should be carried out in line with the National Regulations applicable with this product type.

Positioning

The hob is designed to be built into a worktop as detailed in the image above.

Aperture width:
480 - 490mm x 560mm

The hob may be installed in any worktop which is heat resistant to a temperature of 100°C, and has a cut thickness of 20 - 45mm. The dimensions of the insert to be cut out of the worktop.

If the hob is fitted next to a cabinet on either side, the distance between the cut-out and cabinet must be at least 110mm, while the distance between the cut-out and the rear wall must be at least 60mm.

When there is an accessible space between the built in hob and the cavity below, a dividing panel made of insulating material should be inserted (wood or a similar material).

Room ventilation

The air for combustion is taken from the room air and the exhaust gases are emitted directly into the room.

Good room ventilation is essential for safe operation of your appliance. If there is no window or door available for room ventilation, an extra ventilation must be installed.

Do not install this appliance in a room below ground level unless it is open to ground level on at least one side.

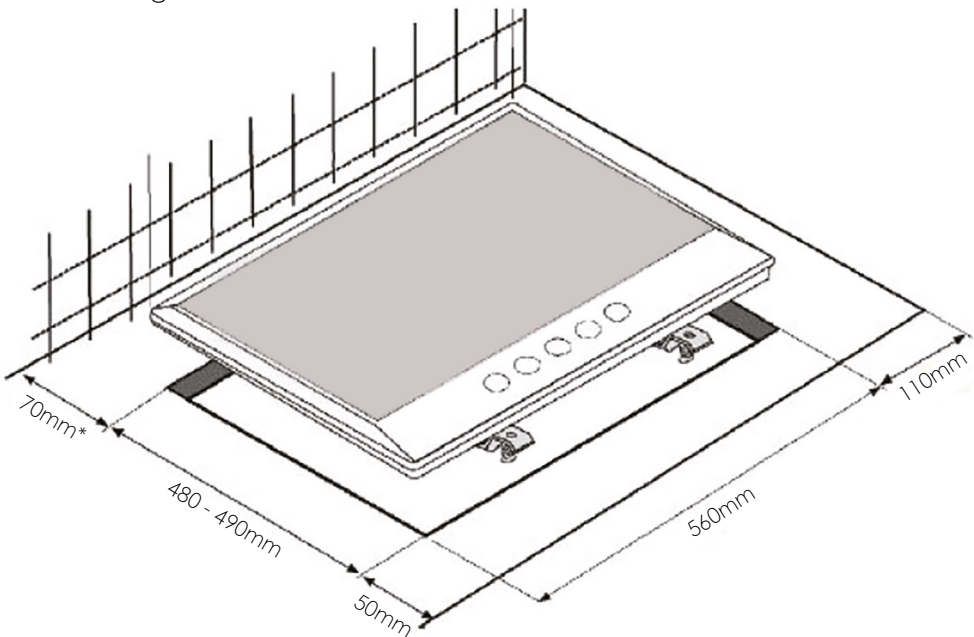
Failure to install correctly is dangerous and could result in prosecution.

Room size	Ventilation opening
Smaller than 5m ³	Min. 100cm ²
5m ³ to 10m ³	Min. 50cm ²
Greater than 10m ³	Not required
In the cellar or basement	Min. 65cm ²

Protecting the hob cut out

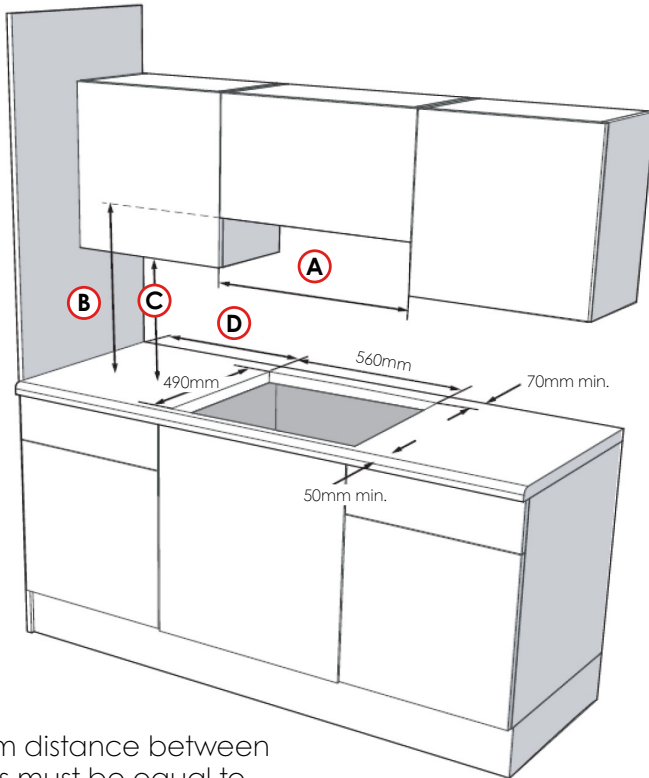
The types of chipboard used for work surfaces swell relatively quickly in contact with humidity.

Apply a special varnish or adhesive to the cut edges to seal and protect it from moisture ingress.



*60mm from hob.

Clearances and dimensions



- A** Minimum distance between cabinets must be equal to overall width of all hobs.
- B** Minimum height to extractor as recommended in extractor instruction manual.
- C** 400mm minimum between worktop and cabinetry within 170mm either side of the hob.
- D** 170mm minimum between cut-out and vertical surface above the worktop.

No shelf or overhang of combustible material should be closer than 650mm directly above the hob.

There must be a minimum clearance of 70mm between the rear edge of the cut-out and the rear wall. This clearance must be maintained up to 650mm above the worktop (unless otherwise stated in your extractor manual).

The rear wall is any vertical surface behind the hob. If any tiles, backboards, splashbacks or upstands are fitted the distance is taken from the front face of these items.

Place the hob in the aperture, checking the hob is covering the worktop along all four sides. Set the front edge of the appliance parallel with the front of the worktop.

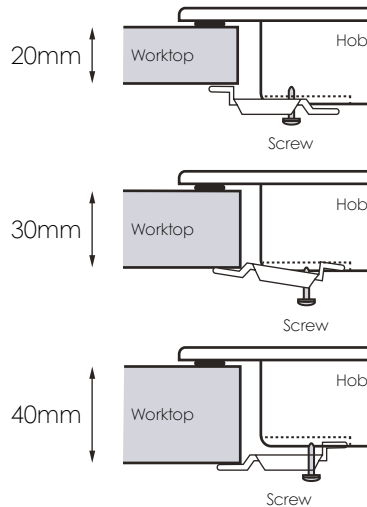
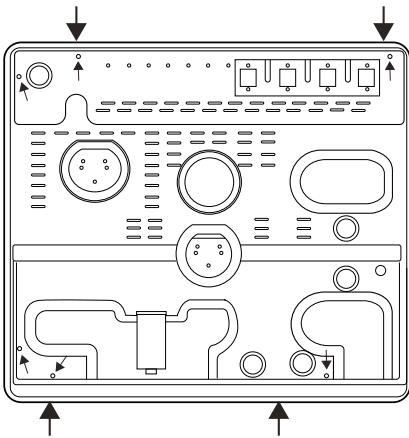
Secure the hob to the worktop by means of the brackets provided, taking the thickness of the worktop into account. Your appliance will be supplied and installed using the following installation method.

The brackets are secured directly into the base of the hob in the appropriate positions as shown.

Installation above an oven

If the appliance is installed with an oven underneath, please leave at least 15mm of ventilation, unless otherwise stated in your oven installation guidelines.

Installation in the worktop



Self-adhesive seal

Turn the hob underside down, place it on a flat protected surface.

Apply the self-adhesive seal to the underside edges of the hob glass. For best results, the seal should be adhered along each side in turn, as close to the edge as possible, and trimmed at each corner, taking care to ensure a neat join.

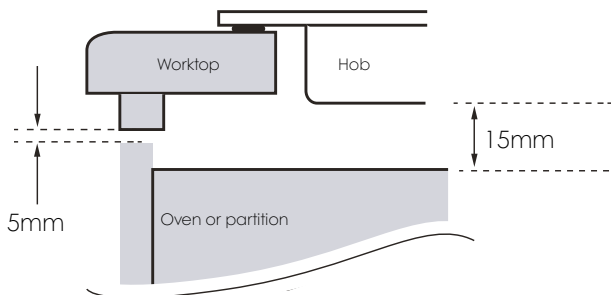
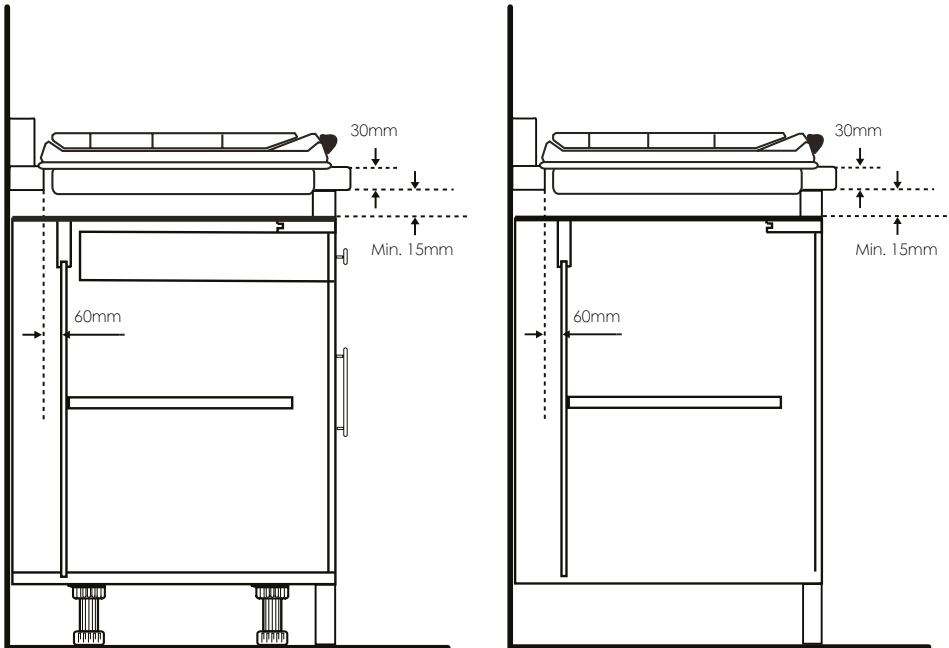


DO NOT fit silicone sealant under the glass hob instead of the self-adhesive seal.

Installation above a kitchen unit with door and drawer

The panel installed below the hob must be easy to remove to allow easy access in case a technical intervention is necessary.

If the appliance is installed with an oven underneath, please leave at least 15mm of ventilation, unless otherwise stated in your oven installation guidelines.



Elbow installation


The pipework shall be fitted in such a way that it cannot come into contact with a moveable part of the housing unit (e.g. a drawer) and does not pass through any space where it may become crushed or kinked or damaged in any way.

To prevent any potential damage to the hob please carry out installation as following:

1. Assemble the parts in this order;
 - ½ Male adapter
 - ½ Seal
 - ½ Female gas adaptor conical - cylindrical or cylindrical - cylindrical.
2. Tighten the joints with the spanner, remembering to twist the pipes into position.
3. Attach fitting C to the mains gas supply using a rigid copper pipe or flexible steel pipe.

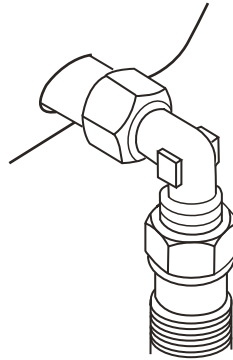
IMPORTANT: Carry out a final check for leaks on the pipe connections using a soapy solution.

NEVER USE A FLAME. Also make sure that the pipework cannot come into contact with a moving part of the cabinet (e.g. a drawer) and that is not situated where it could be damaged.

 **WARNING!** If gas can be smelt in the vicinity of this appliance turn off the gas

supply to the appliance and call the engineer directly.

Do not search for a leak with a naked flame.



Gas connection

These instructions are for qualified personnel, installation of equipment must be in line with relevant national standard.

(For UK only: by law the gas installation must be carried out by a "Gas Safe" installer).

All work must be carried out with the electricity supply disconnected.

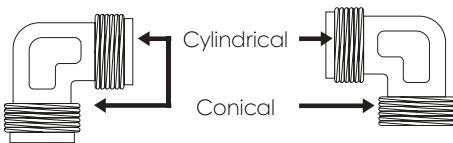
The rating plate on the hob shows the type of gas with which it is designed to be used. Connection to the mains gas supply or gas cylinder should be carried out after having checked that is regulated for the type of gas with which it is supplied. If it is not correctly regulated see the instructions in the following paragraphs to change gas setting.

For liquid gas (cylinder gas) use pressure regulators which comply with the relevant national standards.

Use only pipes, washers and sealing washers which comply with relevant national standards.

For some models a conic link is supplied for the installation in the countries where this type of link is obligatory: in the image below it is pointed out how to recognise the different of links (CY= cylindrical, CO= conic). In every case the cylindrical part of the link has to be connected to the hob.

When connecting the hob to the gas supply using semi-rigid hoses please ensure that the maximum distance covered by the hose does not exceed two metres.



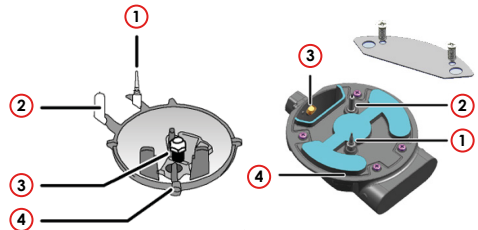
Adapting the hob to different types of gas

To adapt the hob for use with different types of gas, carry out the following instructions:

Unscrew the injector and replace it with one suitable for the gas to be used.

- Remove the grids and burners.
- Insert an hexagonal spanner (7mm) into the burner support.
- Unscrew the injector and replace it with one suitable for the gas to be used, (see page 27).

- ① Flame failure device
- ② Spark plug
- ③ Injector
- ④ Burner



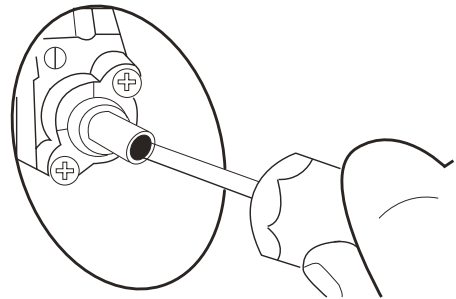
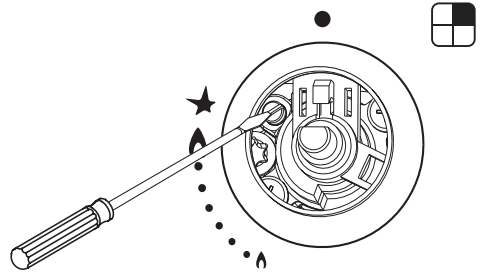
*Depends upon model type.

NOTICE: If the gas type of the unit is changed, then the rating plate that shows the gas type of the unit must also be changed.

Regulating the minimum flame

After lighting the burners, turn the control knob to the minimum setting then remove the knob (this can easily be removed by applying gentle pressure).

Using a small «terminal» type screwdriver the regulating screw can be adjusted as in image shown. Turning the screw clockwise reduces the gas flow, whilst turning it anticlockwise increases the flow - use this adjustment to obtain a flame of approximately 3 to 4mm in length finally, replace the control knob.



When the gas supply available is LPG.


The screw should be turned clockwise to adjust. The normal length of a straight flame in the reduced position should be 6 -7mm.

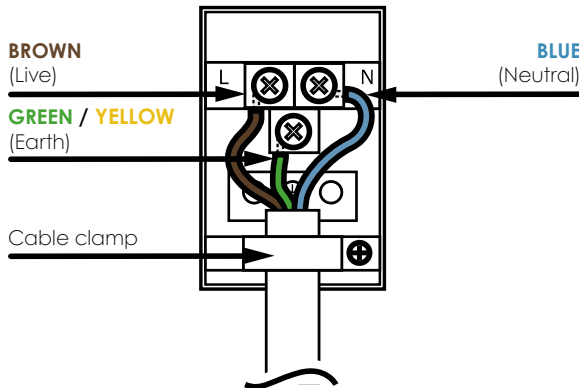
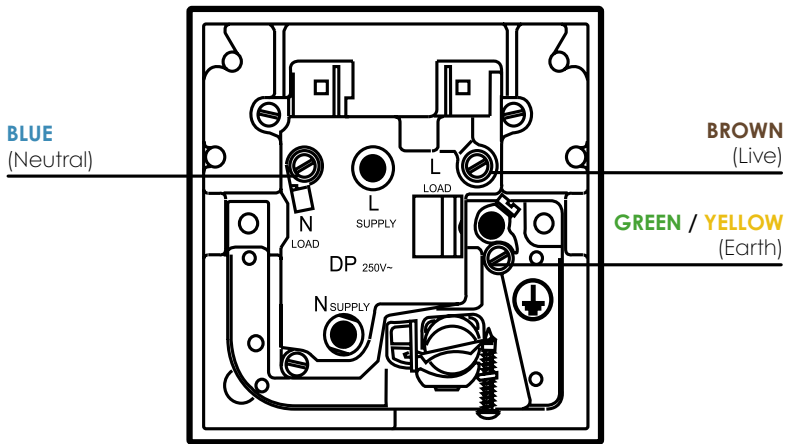
If the flame is higher than desired turn the screw clockwise, if it is smaller then turn anti-clockwise.


For final check and adjustment bring the burner to high flame and low flame positions, and check that the flame remains lit.

When you have carried out the new gas regulation, replace the old gas rating plate on your appliance with one (supplied with hob) suitable for the type of gas for which it has been regulated.


7. Electrical connections

- **⚠ IMPORTANT: Ensure that the electricity supply is switched off before connecting. Your hob is intended for permanent installation.**
- Your appliance must be connected to fixed wiring via the use of a double pole switched fused spur outlet with at least 3mm contact separation. The isolation switch must be accessible after installation (see technical data for fuse rating). We recommend the use of an RCD device as additional protection.
- The product should only be installed by a suitably qualified person. The product must be installed in accordance with all local regulations
- The terminology DOUBLE POLE -/+ means that both the live and neutral supplies are switched and disconnected at the same time.
- The terminations labelled SUPPLY are connections for the internal house wiring and the terminations labelled LOAD are for connection to the appliance.
- **⚠ IMPORTANT: The wires in the mains lead are coloured in accordance with the following code:**
 - BLUE** = Neutral
 - BROWN** = Live
 - GREEN / YELLOW** = Earth
- As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your spur box, proceed as follows;
- The wire which is coloured blue must be connected to the terminal which is marked with the letter 'N' or coloured 'BLACK'. The wire which is coloured brown must be connected to the terminal which is marked with the letter 'L' or coloured RED. The green and yellow earth 'E' should be connected to the terminal marked with following symbol .



 The appliance may be connected to the mains supply only by a suitably qualified person.

The mains lead must not be clamped, bent, trapped, or come into contact with hot parts of the appliance.

 If the mains lead is damaged, it must be replaced by a suitably qualified person (mains cable must not be longer than 2m for safety reasons). It should be routed away from the appliance and not trapped between the appliance and the wall.

8. Technical specifications

Technical information	
General	
Gas power / category	12,4 kW / Cat II 2H3+
G 20/20 mbar (natural gas)	1181 lt/h
G 30/28-30 mbar (LPG)	901 g/h
Installation class	1
Voltage / frequency V / Hz	220-240 V ~ / 50Hz
Electrical input power	1W
Electric auto ignition	Yes
Product dimension	46mm x 750mm x 524mm
Electrical flex size / type	0.75mm ² 3 Core H05V2V2 - F 1.4m

Cooking zones ratings and injector sizes 1/100mm			
Hob location	Rating (W)	Gas type / Gas pressure	
		G20/20 mbar	G30/28-30 mbar G31/37 mbar
		Natural gas	LPG
Left centre	Wok 5000	171	110
Middle rear	Semi rapid 1750	97	66
Right rear	Rapid 2900	115	87
Right front	Semi rapid 1750	97	66
Middle front	Auxiliary 1000	72	50

9. Troubleshooting

Troubleshooting guide		
Symptoms	Possible cause	Solutions
There is no spark when lighting the gas.	<ul style="list-style-type: none"> • There is no electrical supply. 	<ul style="list-style-type: none"> • Make sure that the unit is connected and the electrical supply is switched on. • Control the fuse. If the fuse is released more than one time, refer to a qualified electrician.
	<ul style="list-style-type: none"> • Dirty spark electrode. 	<ul style="list-style-type: none"> • Clean electrode using fine sand paper or file.
	<ul style="list-style-type: none"> • Burner cap and crown are placed uneven. 	<ul style="list-style-type: none"> • Make sure that the burner cap and crown are in the correct positions.
The flame is blown out immediately after ignition.	<ul style="list-style-type: none"> • Thermocouple is not heated sufficiently. 	<ul style="list-style-type: none"> • After lighting the flame, keep the knob pushed in for approximately 5 seconds.
The gas ring burns unevenly.	<ul style="list-style-type: none"> • Burner crown is blocked with food residues. 	<ul style="list-style-type: none"> • Make sure that the injector is not blocked and the burner crown is clear of food particles.
Product emits metal noises while heating and cooling.	<ul style="list-style-type: none"> • When the metal parts are heated, they may expand and cause noise. 	<ul style="list-style-type: none"> • This is not a fault.

If there is a fault, first try and find a solution to the problem yourself. If you cannot find a solution to the problem yourself, speak to your local depot.

If you operated the appliance incorrectly, or the installation was not carried out by a registered engineer, the visit from the customer service technician or dealer may not take place free of charge, even during the warranty period.

10. Your guarantee

Product Guarantee Details (UK and Republic of Ireland only)

Your appliance has the benefit of a comprehensive manufacturer's guarantee which covers the cost of breakdown repairs. (Details of which are shown on your Proof of Purchase Document).

- Any claim during the period of the guarantee **MUST BE ACCOMPANIED BY THE PROOF OF PURCHASE.**
- The product must be correctly installed and operated in accordance with the manufacturer's instructions and used for normal domestic purposes.
- This guarantee does not cover accidental damage, misuse or alterations which are likely to affect the product.
- The guarantee is invalid if the product is tampered with, or repaired by any unauthorised person. *(The guarantee in no way affects your statutory or legal rights).*

What to do if you need to report a problem

Please ensure you have ready:

- The product's model and serial numbers.
- Howdens Proof of Purchase Document.
- Your full contact details.

Call the Depot number on your Proof of Purchase Document supplied with the product/kitchen.

or

Call the LAMONA Service Line on:

Within the UK: 0344 460 0006

Within Republic of Ireland: 01525 5703

- Product installed within a domestic kitchen or a non-domestic kitchen where 8 or fewer people are using the appliance.

Where to find model and serial number on your appliance.	On the base of the hob.
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Spare Parts availability – 10 years

Only fit Genuine Spare Parts

www.lamonaspares.co.uk (UK only)



Product serial number
(Place sticker here)

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